

WAREHOUSE DISTRICT

NEIGHBORHOOD NOSH SLOW COOKED, RUBBED PORK BELLY

Recipe provided by: Josh Albert, Executive Chef
Blue Point Grille

INGREDIENTS:

- 3T Sweet Smoked Paprika
- 3T Dried Red Peppers
- 1.5T Garlic Powder (1.5T = 1T and 1-½ t)
- 1.5T Onion Powder (1.5T = 1T and 1-½ t)
- 1T Chili Powder
- 1t Cayenne Pepper
- 2t Thyme
- 1t Oregano
- 1T Applewood Smoked Sea Salt
- 1T Kosher Salt
- 1/2c Brown Sugar
- 1/4c White Sugar

DIRECTIONS:

1. Combine all ingredients into a bowl and whisk until incorporated.
2. Preheat Oven at 425 degrees.
3. Take Pork Belly and score the fat side. Slice diagonally left to right. Once complete rotate it and do it again. You're looking for a diamond like pattern in the fat side.
4. Apply rub generously to fat side only. Make sure to rub the mixture in-between the slits you've already made.
5. Place in roasting pan, fat side up, and fill with water just until the fat is the only thing showing. Place pan on stove and over high heat until water begins to boil.
6. Once water is boiling remove from stove top and place into preheated oven for about 20 mins. After 20mins, reduce oven temp to 225 and let cook for about 4 hours depending on the size of the belly.
7. You know it is ready when you can insert a butter knife through it with little to no resistance. The fat side should be nice and crispy. Let it rest in the liquid for about 20 mins.
8. Remove from liquid, using a bread knife slice the belly and begin to enjoy!

Goes really well with pierogies and sauerkraut!